

Brussels Sprouts with Sundried Tomatoes

8 - 10 Servings

2 - 2.5 pounds brussels sprouts

1/2 cup drained and chopped oil-packed sundried tomatoes

1-2T of the oil from the tomatoes, reserved

2T unsalted butter, softened

2T dijon mustard

2t fresh lemon juice

Kosher salt and fresh ground pepper

Bring a large saucepan of salted water to a boil. Meanwhile, using a small, sharp knife, trim the brussels sprouts and score the root ends with an "X". Cook the brussels sprouts over high heat until crisp-tender and bright green, about 5 minutes. Drain in a colander and refresh under cold water. Halve each of the brussels sprouts and arrange them all in a single layer in a large baking dish or heatproof serving dish.

In a medium bowl, combine the sundried tomatoes and their oil with the butter, mustard, lemon juice and 1 1/2 t kosher salt. Mix until thoroughly combined. Dab the tomato mixture evenly all over the brussels sprouts.

At this point, you may cover the dish and refrigerate until the following day. I make these every year for Thanksgiving and normally let them sit overnight: I think the marinating actually enhances the flavor, but it is optional.

Preheat the oven to 400°.

Add 2T of water to the baking dish, cover with foil and bake for about 20 minutes. until piping hot. Season with salt and pepper before serving.